Odea
Go

Operation and maintenance manual

Before using the machine, please read the attached operating instructions.
Carefully read the safety rules

Mode d'emploi

Veuillez lire attentivement le mode d'emploi
(notamment les consignes de sécurité) avant d'utiliser l'appareil.

CE

FOR HOUSEHOLD USE ONLY

Saeco

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1 Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
2 Do not touch hot surfaces. Use handles or knobs.
3 To protect against fire, electric shock and personal injury do not immerse cord, plugs or appliance in water or other liquid.
4 Close supervision is necessary when any appliance is used by or near children.
5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8 Do not use outdoors.
9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
10 Do not place on or near a hot gas or electric burner, or in a heated oven.
11 Always turn appliance "OFF", then plug cord into the wall outlet. To disconnect, turn switch to "OFF", then remove plug from wall outlet.
12 Do not use appliance for other than intended household use.
13 Use extreme caution when using hot steam.

SAVE THESE INSTRUCTIONS

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CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service centre. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

1 Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
2 Never use warm or hot water to fill the water tank. Use cold water only.
3 Keep your hands and the cord away from hot parts of the appliance during operation.
4 Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
5 For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A A short power-supply cord is provided to reduce risks of tangling or tripping over a longer cord.
B Longer extension cords are available and may be used if care is exercised in their use.
C If a long extension cord is used:
   1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
   2 if the appliance is of the grounded type, the extension cord should be a grounding type
   3 the cord should not hang from the table to avoid the risk of tangling or tripping.

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GENERAL INFORMATION

This coffee machine is suitable for preparing espresso coffee using coffee beans and it is equipped with a device to dispense steam and hot water.
The machine is designed for domestic use and is not suitable for heavy or professional use.

Warning: no liability is assumed for any damage caused by:

- incorrect use not in accordance with the intended uses;
- repairs not carried out by authorized customer service centres;
- tampering with the power cable;
- tampering with any part of the machine;
- the use of non-original spare parts and accessories;
- failure to descale the machine or use at temperatures below 0°C (32°F).

IN THESE CASES, THE WARRANTY IS NOT VALID.

THE WARNING TRIANGLE INDICATES ALL IMPORTANT INSTRUCTIONS FOR THE USER'S SAFETY. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY TO PREVENT SERIOUS INJURIES!

HOW TO USE THESE OPERATING INSTRUCTIONS.

Keep these operating instructions in a safe place and make them available to anyone else who would use the coffee machine. For further information or in case of problems, please refer to any authorized service centre.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

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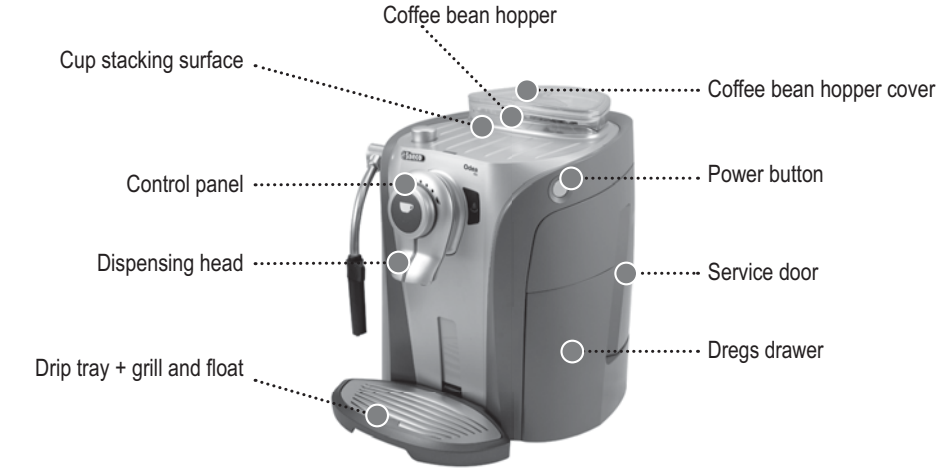
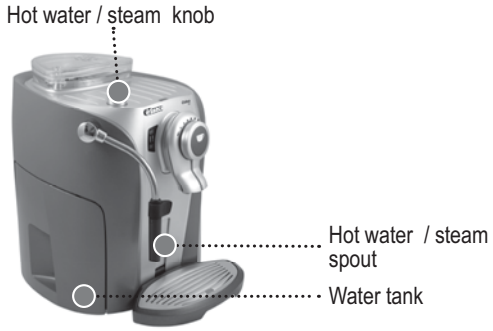
6 APPLIANCE





ACCESSORIES

Grinder adjustment key

"Aqua Prima" water filter (optional)

Power cable

Cleaning brush

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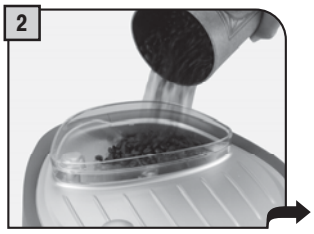
STARTING THE MACHINE

Make sure the power button is not pressed and that the machine is turned off. Check the machine features on the label on the bottom of the appliance.

1

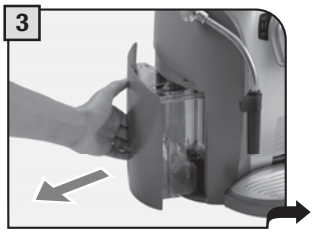
Lift the cover of the coffee bean hopper.

2



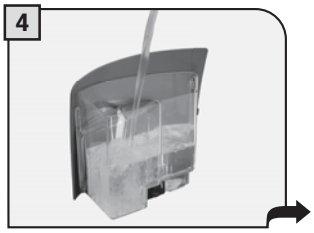
Fill the container with coffee beans. Close the cover placing it correctly on the hopper.

3



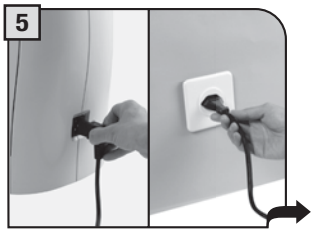
Remove the water tank.
We recommend installing the "Aqua Prima" water filter (see page 8).

4



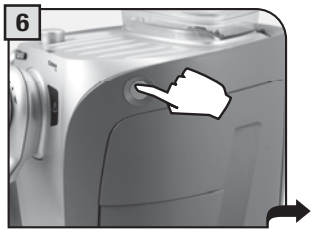
Fill the tank with fresh drinking water up to the MAX level. Reinsert the tank.

5



Insert the plug into the socket located in the rear panel of the machine and insert the other end into a socket with suitable current.

6



Firmly push down the power button to turn on the machine. The machine performs a self-test.

7

Place a container beneath the steam spout.

8

Turn the knob until the position is reached.

9

Wait until a steady flow of water comes out of the spout.

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"AQUA PRIMA" WATER FILTER

Turn the knob until it is in the rest position (●).

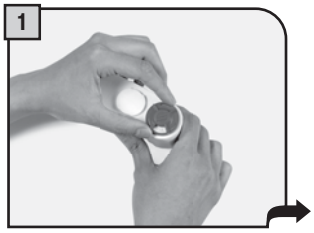
Remove the container.

The machine is ready for use.

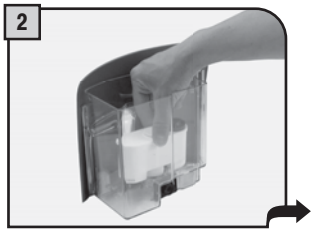
When the correct temperature is reached, the machine performs a rinse cycle of the internal circuits. A small amount of water is dispensed; during this phase, the lights flash counterclockwise. Wait for this cycle to be completed.

"AQUA PRIMA" WATER FILTER (OPTIONAL)

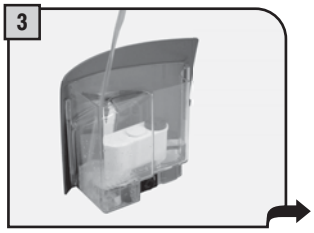
To improve the quality of the water you use, it is recommended to install the "Aqua Prima" filter. Before using it, leave the filter immersed in the tank for 30 minutes.



Remove the "Aqua Prima" filter from its packaging. Enter the date of the current month.



Insert the filter in the empty tank. The reference mark and the groove must match. Push firmly until it is completely inserted.



Fill the tank with fresh water. Let the filter soak for 30 minutes. After 30 minutes discard the water in the tank and refill with fresh water.

Place a container beneath the steam spout. Dispense the water in the tank using the hot water function (see page 11).

Fill the tank again with fresh drinking water.
The machine is ready for use.

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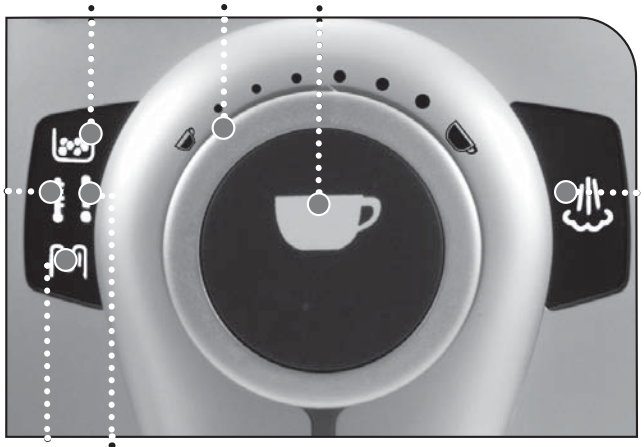
Alarm light to empty the dregs drawer:
- **permanently on:** signals the need to empty the dregs drawer; this operation must be performed with the machine turned on (steps 4 and 5, page 16).

Coffee dose adjusting knob (see page 10).

Coffee button:
- **the button has been pushed once:**1 coffee has been selected.
- **the button has been pushed twice:** 2 coffees have been selected.



Hot water/steam button:
- **on:** steam function is selected
- **off:** hot water function is selected

Alarm light:
- **permanently on (one or more events):** signals the machine is out of coffee, that the water tank is empty, or the dregs drawer is full.
- **on and slowly flashing (one or more events):** signals that the Brew Group is not inserted, the dregs drawer is not inserted, the cover of the coffee hopper is not inserted or the service door is open.
- **on and quickly flashing:** signals the need to prime the water circuit.

Descaling light:
- **on and flashing:** signals the need to perform a descaling cycle (see page 14).

Machine ready light:
- **permanently on:** signals that the machine is ready for use.
- **on and flashing:** signals that the machine is warming up.
- **on and quickly flashing**: signals that the machine is too warm; dispense water.

The and lights flash alternately: switch off the machine and turn it on again after 30 seconds. If this signal appears again, contact the customer service centre.

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COFFEE VOLUME ADJUSTMENT PER CUP

The coffee volume knob adjusts the amount of coffee brewed per cup.
This adjustment has an immediate effect on the selected type of brewing.

Medium coffee

Espresso coffee

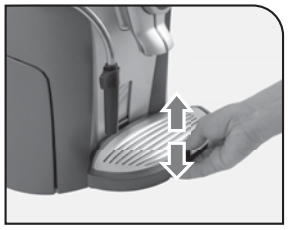
Long coffee

DRIP TRAY HEIGHT ADJUSTMENT

The drip tray is height-adjustable to fit different sized cups.

To adjust the drip tray, lift it or lower it manually until it reaches the desired height.

Note: a red float is visible in the tray; when it lifts, the tray must be drained.



COFFEE GRINDER ADJUSTMENT

The machine enables a slight adjustment of the coffee grinder. Coffee may be ground according to your own tastes.

The adjustment must be performed turning the pin – located inside the coffee container – by means of the supplied key only.
Turn the pin one setting at a time and brew 2-3 cups of coffee; the change in the grind will be noticeable after a couple of cycles.

The references located inside the container indicate the grind setting.

FINE GRIND

MEDIUM GRIND

COARSE GRIND

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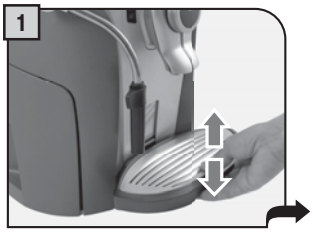
COFFEE BREWING

The coffee brewing cycle can be interrupted at any moment by pushing the button. To brew 2 cups, the machine dispenses half of the entered quantity and briefly interrupts dispensing in order to grind the second serving of coffee. Coffee dispensing is then restarted and completed.



Adjust the drip tray according to the height of the cup/s.

Place one cup if you want one coffee only.

Place two cups if you want two coffees.

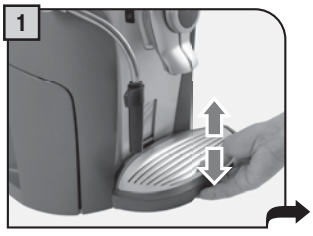
Adjust the quantity of coffee by turning the knob.

Press the central button:
once for 1 coffee
twice for 2 coffees

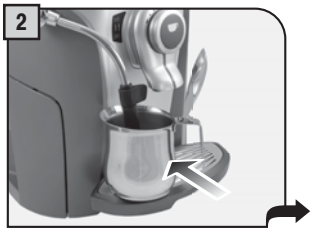
The machine automatically starts brewing coffee. When the machine has finished brewing, remove the cup/s.

HOT WATER DISPENSING

Dispensing may be preceded by short sprays of hot water, and scalding is possible. The hot water/steam spout may reach high temperatures: do not touch it with bare hands. Use the appropriate handle only.



Adjust the height of the drip tray.



Place a container beneath the steam spout.

Turn the knob until the position is reached.

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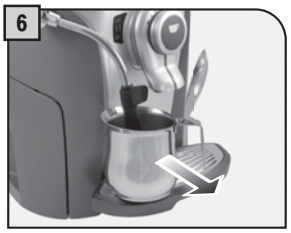
HOT WATER DISPENSING - CAPPUCCINO

Wait for the container to be filled with the desired quantity of water.

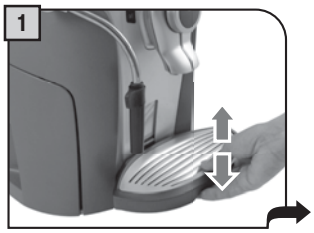
Turn the knob until it is in the rest position (●).



Remove the container.

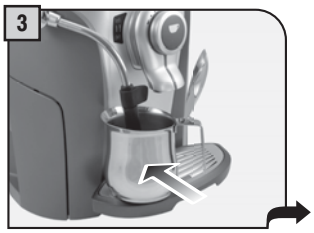
CAPPUCCINO

⚠ **Dispensing may be preceded by short sprays of hot water, and scalding is possible. The hot water/steam spout may reach high temperatures: do not touch it with bare hands. Use the appropriate handle only.**

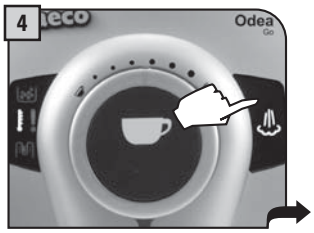


Adjust the height of the drip tray.

Fill 1/3 of the cup with cold milk.

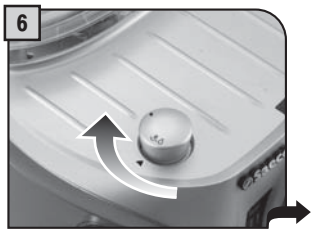


Place a container beneath the steam spout.



Press the button to select the steam function. The steam light turns on.

The indicator light starts flashing. Wait until the indicator is permanently on.



Turn the knob until the position is reached.

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7

Drain any residual water and wait until the spout ejects steam only.

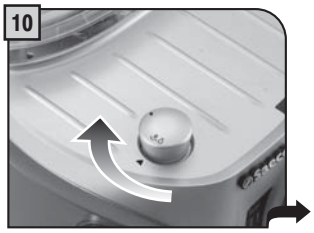
8

Turn the knob until it is in the rest position (●).

9

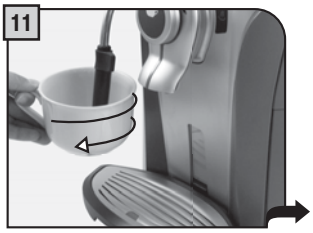
Immerse the steam spout in the milk.

10



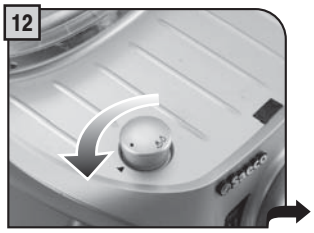
Turn the knob until the position is reached.

11



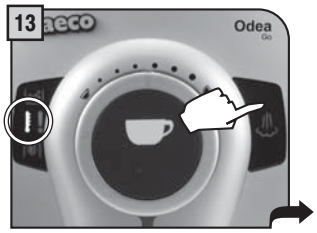
Froth the milk by gently swirling the container.

12



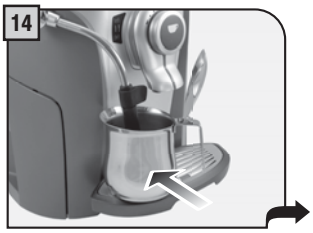
Turn the knob until it is in the rest position (●).

13



Press the button to dispense water. The indicator flashes.

14

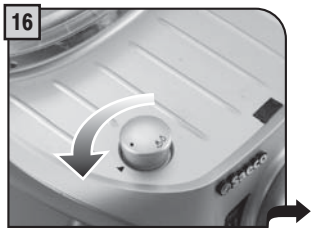


Place a container beneath the steam spout.

15

Turn the knob until the position is reached and dispense water.

16



When the machine ready indicator is permanently on, turn the knob until it is in the rest position.

17

Remove the container. When the spout is cold, disassemble it and wash it carefully.

After frothing the milk, brew coffee into the cup for a creamy cappuccino.

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DESCALING

When performing a descaling cycle, it is necessary to be present during the entire process (about 40 minutes).
Caution! Do not use vinegar as a descaler.

The descaling must be done when indicated by the machine. Use a non-toxic, non-harmful descaling solution. Saeco descaling solution is recommended.

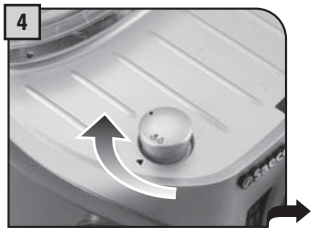
The used solution should be disposed according to the manufacturer instructions and/or regulations in the country of use.

Note: before starting a descaling cycle make sure that:
1 a container of adequate size is available;
2 if the "Aqua Prima" filter is used, make sure that it has been removed.

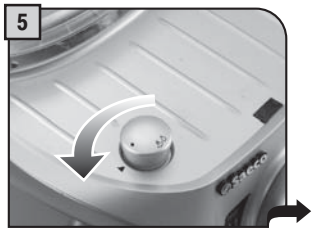
When the descaling light is flashing, a descaling cycle must be performed.

Empty the tank and refill it, dissolving the descaling solution in a full tank of water.

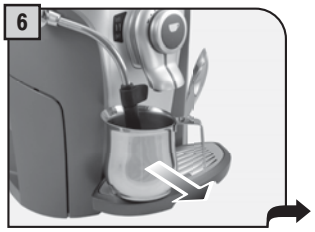
Place a large container beneath the steam spout.



Turn the knob until the position is reached. Dispense the descaling solution into the container for 15 seconds.



Turn the knob until it is in the rest position (●).



Empty the container with the used descaling solution.

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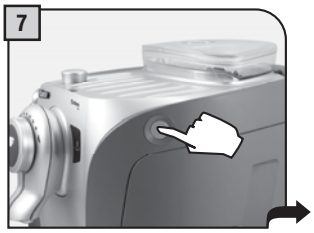
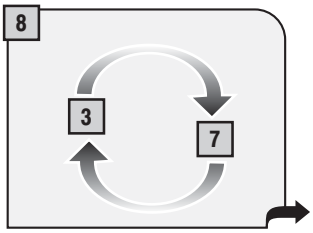
7



Press the button to turn off the machine. After 10 minutes, turn on the machine again.

8

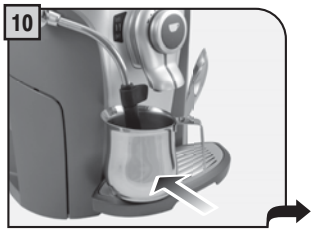


Repeat steps 3 - 7 until all the descaling solution in the tank has been dispensed.

9

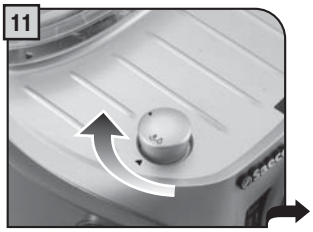
Rinse and fill the tank with fresh drinking water.

10



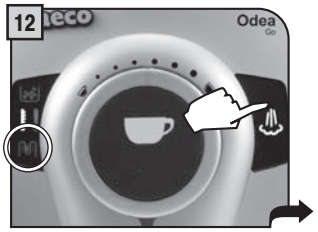
Place a large container beneath the steam spout.

11



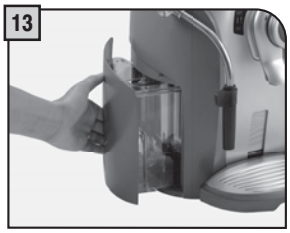
Turn the knob until the position is reached to empty the water tank.
When this operation is completed, turn the knob until it is in the rest position (●).

12



Press the hot water button for 6 seconds to disable the descaling alarm.

13



Fill the tank again with fresh drinking water.

14

The machine is ready for use.

Once descaling has been performed:
1. Install the “Aqua Prima” filter, if available;
2. Prime the circuit as described on page 7, from step 7.

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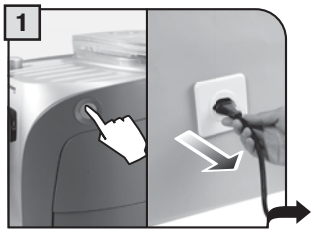
HOW TO CLEAN THE MACHINE

The machine must be cleaned at least once a week.
Do not immerse the machine in water or place any of its parts in a dishwasher.
Do not use alcohol, solvents, benzene and/or abrasive objects to clean the machine.
The water left in the tank for several days must be disposed of.
Do not dry the machine and/or its components using a microwave and/or conventional oven.

1

Turn off the machine and unplug it.

2

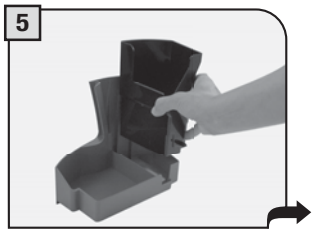
Remove the filter, if fitted, and wash the water tank.

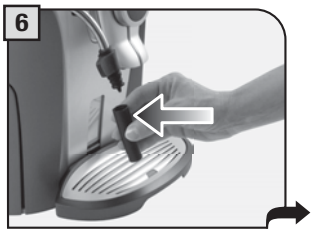
3

Remove the drip tray and wash it under running water.

4

Remove the dregs drawer.

5

Empty the coffee grounds and the residual liquids separately. Wash all containers.

6

Remove and wash the steam spout. Wash all external components.

7

Remove and wash the handgrip.

8

Before filling the coffee bean hopper, clean it using a soft wet cloth.

If the dregs drawer is emptied with the machine turned off, or when the alarm light to empty the dregs drawer is not on (see page 9), the count of the coffee portions contained in the dregs drawer is not restarted. For this reason, the alarm light to empty dregs drawer may illuminate even when it is not full.

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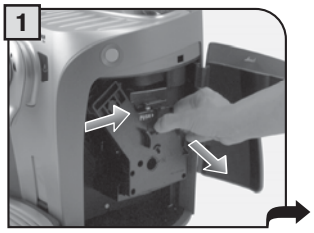
CLEANING THE BREW GROUP

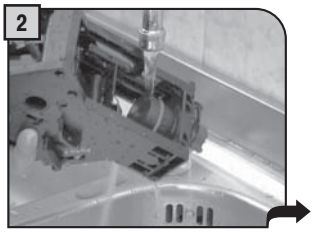
The Brew Group must be cleaned at least once a week. Before removing the Brew Group, remove the dregs drawer as shown in fig. 4 on page 16. Once you have washed and inserted the Brew Group, insert the dregs drawer and close the service door.

1



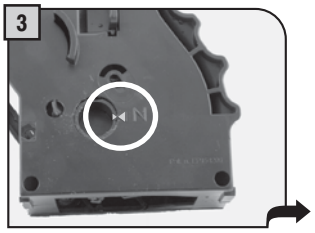
Press the “PUSH” button to remove the group.

2



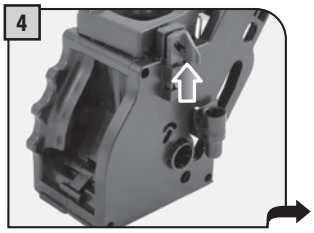
Wash the Brew Group with running water. Wash filters carefully.

3



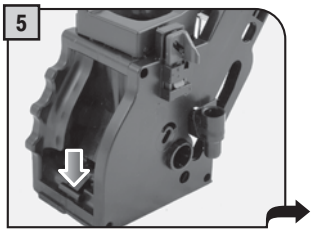
Make sure the group is in rest position; the two references must match.

4



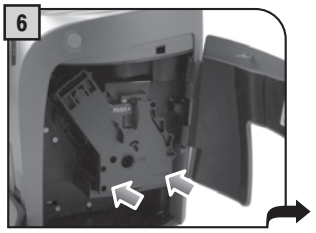
Make sure the components are in the correct position.
The hook shown must be in the correct position; to check its position, firmly press the “PUSH” button.

5



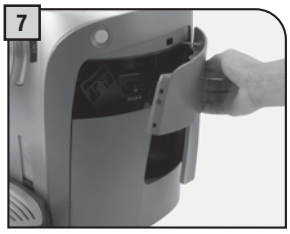
The lever on the rear part of the group must be in contact with the Brew Group base.

6



Insert the washed and dried Brew Group.
DO NOT PRESS THE “PUSH” BUTTON.

7



Insert the dregs drawer and close the service door.

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Problems	Causes	Solutions
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
	The plug has not been plugged into the back of the machine.	Insert the plug into the machine's power socket.
Coffee is not hot enough.	The cups are cold.	Warm the cups with hot water.
Hot water or steam is not dispensed.	The hole of the steam spout is clogged.	Clean the hole of the steam spout using a pin.
Coffee has little crema.	The coffee blend is unsuitable or coffee is not freshly roasted.	Change coffee blend.
The machine takes a long time to warm up or the amount of water dispensed from the spout is too little.	The machine circuit is obstructed by limescale build-up.	Descale the machine.
The Brew Group does not come out.	The Brew Group is out of place.	Turn the machine on. Close the service door. The Brew Group is automatically placed in the correct position.
	Dregs drawer is inserted.	Remove the dregs drawer first, then the brew group.
Coffee is not brewed.	Water tank is empty.	Fill the water tank and prime the circuit again.
	Brew group is dirty.	Clean the Brew Group.
	Circuit is not primed.	Prime the circuit again by dispensing water from the steam spout.
	Knob to adjust the quantity of coffee per cup is in wrong position.	Turn the knob clockwise.
Coffee is brewed slowly.	Coffee is too fine.	Change coffee blend.
	Circuit is not primed.	Prime the circuit again by dispensing water from the spout.
	Brew Group dirty.	Clean the Brew Group.
Coffee leaks out of the dispensing head.	Dispensing head is clogged.	Clean the dispensing holes with a soft cloth.
Brewing does not start.	Coffee bean hopper cover is in wrong position.	Correctly place the cover on the coffee bean hopper and press it firmly.

Please contact the service centre for any problems not covered in the above table or when the suggested solutions do not solve the problem.

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In case of emergency
Immediately unplug the cable from the outlet.

Use the appliance only
- Indoors.
- To prepare coffee, dispense hot water, froth milk or heat beverages using steam.
- For domestic use only.
- By adults in non altered psycho-physical conditions.

Never use the appliance
For purposes other than those indicated above, in order to avoid danger.
Do not introduce any substances other than those indicated in the instruction manual.
During the normal filling of any reservoirs, all nearby reservoirs must be closed.
Fill the water tank only with fresh drinking water: Hot water and/or any other liquid may damage the machine.
Do not use carbonated water.
Do not put fingers or any material other than coffee beans in the coffee grinder. Before manipulating the coffee grinder, turn off the machine's main switch and unplug the cable.

Power connection
Only connect the coffee machine to a suitable power socket. The voltage must correspond to the indication on the machine's label.

Installation
- Choose a level surface. Do not place on heated surfaces!
- Allow a distance of 10 cm (4 in) between walls and cooking hotplates.
- Do not keep the machine at temperatures below 0°C (32°F) – danger of freezing damage.
- There must be easy access to the socket at all times.
- The power cable must not be damaged, tied up with clamps, placed on very hot surfaces, etc.
- The power cable must not hang. (Danger of tripping or dropping the appliance).
- Do not use the power cable to carry or pull the coffee machine.

Danger
- The appliance must not be used by children and persons who have not been informed on its operation.
- The appliance is dangerous to children. If left unattended, please disable it.
- Do not leave the coffee machine packaging within the reach of children.
- Never direct the jet of hot water and/or steam towards yourself or others. Danger of scalding.
- Do not insert objects through the appliance's openings (Danger! Electrical current!).
- Do not touch the plug with wet hands and feet. Do not remove the plug by pulling the cable.
- Warning, danger of burns caused by hot water, steam and hot water/steam spout.

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Failures
- Do not use the appliance in case of sure or suspected faults such as after falls.
- Any repairs must be performed by an authorized customer service centre.
- Do not use the appliance with a defective power cable. If damaged, the power cable must be replaced by the manufacturer or authorized service centre. (Caution! Electrical current).
- Turn off the appliance before opening the service door.

Cleaning / descaling
- Before cleaning, unplug the machine and let the appliance cool.
- Keep the appliance from coming into contact with splashes of water or immersing in water.
- Do not dry the machine's parts in conventional or microwave ovens.

Spare parts
For safety reasons, use only original spare parts and original accessories.

Disposal
- The packing materials can be recycled.
- Appliance: unplug the appliance and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility.

This product complies with EU Directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer where you purchased the product.

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TECHNICAL DATA

• Nominal voltage	See label on the appliance
• Power rating	See label on the appliance
• Power supply	See label on the appliance
• Shell material	ABS - Thermoplastic
• Size (w x h x d)	290 x 370 x 385 mm - 11.41 x 14.57 x 15.18 in
• Weight	8 Kg - 17.63 lbs
• Cable length	1200 mm - 47.24 in
• Control panel	Front
• Water tank	1,5 liters - 50.72 oz / Removable
• Pump pressure (bars)	15
• Boiler	Stainless steel
• Coffee bean hopper capacity	180 grams - 6.35 oz / coffee beans
• Quantity of ground coffee	8,5 grams / 0.30 oz.
• Dregs drawer capacity	14
• Safety devices	Boiler pressure safety valve – Double safety thermostat.

Subject to engineering and manufacturing changes due to technological developments.

The machine conforms to the European Directive 89/336/EEC (Italian Legislative Decree 476 dated 04/12/92) concerning electromagnetic compatibility.

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